



**Australian Government**

**Assessment Requirements for  
FBPRBK4002 Develop advanced artisan  
bread methods**

**Release: 1**

# Assessment Requirements for FBPRBK4002 Develop advanced artisan bread methods

## Modification History

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package version 1.0

## Performance Evidence

An individual demonstrating competency in this unit must satisfy all of the elements and performance criteria of this unit.

There must be evidence that the individual has developed advanced artisan bread making methods to produce three different artisan bread varieties, where the advanced methods include:

- using the following three flours, including:
  - rye flour
  - whole wheat flour
  - speciality flour
- producing one of the artisan bread varieties with a total hydration of 80–90% on total flour weight
- producing the following three types of advanced artisan bread products incorporating an extended fermentation period, a pre-ferment dough and excluding bread improvers:
  - Italian loaf
  - French loaf
  - German loaf
- preparing and developing the following three flavours in the doughs:
  - a perpetual sour
  - a creative gourmet fruit
  - a creative gourmet savoury
- creating and using two advanced specialty artisan bread stencils:
  - logo stencil
  - artistic stencil
- applying oiled dough skins to advanced artisan bread doughs as an advanced baked finishing method
- applying advanced decorative cutting and scoring.

The assessment of the advanced artisan bread products listed above must include:

- conducting a sensory analysis of the following:
  - flavour profiles
  - crumb and crust textures
  - internal and external appearance
  - aromas
  - baked condition
- preparing a report on sensory analysis documenting:
  - sour flavours in advanced artisan breads
  - prepared creative gourmet flavoured advanced artisan breads.

The advice provided on food and beverage compatibility of the products listed above must include:

- the following advanced artisan bread products:
  - prepared perpetual sour bread
  - prepared creative gourmet sweet bread
  - prepared creative gourmet savoury bread
- food matching against two of the following four food groups:
  - meat
  - dairy
  - fruit or jams or jellies
  - pates or dips or spreads
- food matching against two of the following three beverage groups:
  - white or red wine
  - beer or cider
  - non-alcoholic beverage.

## Knowledge Evidence

An individual must be able to demonstrate the knowledge required to perform the tasks outlined in the elements and performance criteria of this unit. This includes knowledge of:

- advanced artisan bread product types, including extended fermentation periods and pre-ferments for:
  - Italian loaf
  - French loaf
  - German loaf
- techniques for preparing and developing the flavours into the artisan doughs, including:
  - perpetual sour
  - creative gourmet sweet flavour
  - creative gourmet savoury flavour

- changes in advanced artisan bread products when there are high hydration rates of 80–90% based on total flour weight
- types of specialty bread stencils
- techniques for designing, cutting and using specialty bread stencils on advanced artisan bread products
- techniques for producing oiled dough skins
- advanced decorative scoring on advanced artisan breads, including scoring to control direction of tear and scoring to create decorative designs
- types and varieties of advanced moulding relevant to advanced artisan breads
- factors affecting sensory analysis when applying the five senses to baked products, including:
  - sight, including lighting effect, crumb colour and baked colour
  - smell, including effect of fermentation time and sours on aroma and acidic aromas
  - taste, including effect of temperature, sour quality, hydration level and fermentation time on flavour profile
  - touch, including effect of processing methods, recipes and baking on softness in crumb and crust
  - hearing, including effect of baking time and dehydration on tapped sound
- factors affecting sour variations in advanced artisan breads
- principles of food and beverage pairing, including:
  - texture
  - flavour profiles, including acidity, sweetness and bitterness
  - weight of food
  - body of wine
  - complement and contrast
- how the flavours and textures of the following complementary food products can affect the flavours and textures of advanced artisan breads:
  - meat
  - dairy
  - fruit or jams or jellies
  - pates or dips or spreads
- how the characteristics and flavours of the following beverages can affect the flavours and texture of advanced artisan breads:
  - white or red wine
  - beer or cider
  - non-alcoholic beverage
- advanced artisan bread making terminology
- advanced finishing terminology
- food and beverage pairing terminology.

## Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
  - a commercial bakery or an environment that accurately represents workplace conditions
- resources, equipment and materials:
  - industrial mixer and attachments
  - industrial oven
  - personal protective equipment
  - ingredients that meet advanced artisan bread product requirements
- specifications:
  - artisan bread recipes to adapt
- timeframes:
  - according to work requirements.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

## Links

Companion Volumes, including Implementation Guides, are available at VETNet - <https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4>